

HOUSEHOLD DEPARTMENT.

All communications or inquiries for this department should be addressed to
FLORIDA AGRICULTURIST.

The editor of this department will gladly welcome any hints or articles pertinent to the household. If any reader has any helpful suggestions, please send them along.

Let Us Forget.

Let us forget the day is cold,
The fire is out and we are old.

Let us forget cares that corrode,
Let us drop off that weary load.

Let us forget the grudge we owe,
By kindly deeds subdue our foe.

Let us forget the selfish deed,
The selfish man receives his meed.

Let us forget the world of strife,
The daily struggle there for life.

Let us forget ourselves our sorrow,
The sun will shine for us tomorrow.

Let us forget that some are base,
And learn to love the human race.
Delia Hart Stone.

Honor to those whose words and
deeds

Thus help us in our daily needs,
And by their overflow
Raise us from what is low.
—New York Magazine of Mysteries.

After Breakfast Chat.

By Janet M. Hill.

"The best things are nearest—Then do not grasp at the stars, but do life's plain common work as it comes certain that daily duties and daily bread are the sweetest things of life."

Beautiful home-making is the first and best career of any woman who is not an exceptional genius in some particular direction."

To most of us the best part of the summer's outing is the return to our firesides and the pleasures and joys of housekeeping. By those who are interested in any line of work—even housekeeping—every little thing that comes up during the summer vacation that has any bearing on the special subject in hand is carefully treasured; and the summer vacation with its change of locality, mode of life and chance of association with new people, furnishes rich material that we are desirous of making over and adapting to our needs. Thus it is that with enthusiasm born of knowledge, as well as renewed health, the home-coming is looked forward to with pleasure, even though the rich autumn days in the country hold gracious promises to all who linger to enjoy them.

The subjects of conversation which probably most fully engross the attention of women in the average summer colony are clothes and food.

If we have learned anything of value regarding clothes and the way to wear them, anything that will add to the appearance or comfort of ourselves or families, or that will lessen the labor of keeping a family well dressed let us treasure it; for personal appearance lies at the foundation of all real self-respect. An ill dressed woman is never at ease and so never at her best, whereas the consciousness that one is well dressed gives one assurance and courage that will enable her to face almost anything that may arise.

But an article of apparel or a style of dressing the hair eminently becoming and suitable to one individual or to a certain occasion may not be appropriate to us on any occasion; and thought needs to be given to something more than our mere liking of the idea or thing before we can adopt it and make it our own. If this be true in the matter of dress, how much more applicable is the idea when we are considering food! Your neighbor at table, a quiet, lady-like woman, whom you much admire, through

some defect of constitution (probably a derangement of the heart), can take but little liquid. She drinks water but infrequently and in small quantity, at table she discards soups and milk. You call the attention of your active golf-playing daughters to this habit, and suggest that the quantity of fruit punch, lemonade, ginger ale, water and milk in which they are constantly indulging is unnecessary and savors quite of vulgarity.

The modern girl is quite liberally endowed with common sense; and, if her mother is to remain to her a figure in the foreground, she needs have a reason for the faith that is in her, and not advise indiscriminately as to what is and is not suitable in food.

The complaint is often heard that too much is expected of the modern woman, and that one cannot know everything; but this cry comes from those whose main resource is cards, rather than from earnest women who have in life some definite object to work for as a family or a calling.

Earnest, sincere women, in their new enthusiasm, will look into the why and wherefore of things, and reason out why Mrs. A. has been advised by her physician to eat or reject certain articles of food. She will also try to prepare satisfactorily certain articles of food which others have praised, but for which she always has held an aversion. To be sure these are only little things, but they may become stepping-stones to more important matters.

The vacationist who has not returned home more tolerant of her neighbor's views, who has not learned to cultivate an appreciation of the good in those whose training and mode of life differ greatly from her own, has lost one of the best and most broadening influences of the summer outing.

About the New Fashions.

Here are the New Materials—In materials the heavier fabrics are in the minority. Even the chevots, tweeds and mannish wool materials are much lighter in weight than they were a few seasons ago. Materials with a lustrous finish are much in vogue. There are broadcloths and Henrietta cloths which have a surface as glossy as satin.

It promises to be a velvet winter and for reception wear and calling costumes much chiffon velvet will be used. For shirtwaist suits and tailored skirt-and-coat costumes corduroy will be largely worn. This too, has lost much of its former heaviness.

How the New Skirts are Finished—The new gored and plaited skirts this autumn are all finished with a hem at the bottom, which varies in depth from one and one-half to two inches. Rows of stitching finish the hem at the top. When the skirt is made of a heavy material it is often faced with the same fabric, the facing extending about the depth of the hem and being stitched at the top and bottom. The circular skirts are very hard to hem, and so they are generally faced. The facings are narrow and are either of the same material or of silk matching in color the petticoat. One of the most important features of the new skirts is that the closing is invisible. Many of the skirts close in front or on the side, under a plait. All the skirts fit more closely around the hips than during the spring and summer, and many of the new models introduce the tunic effect.

For fall costumes silks are high in demand, and much more will be seen as well as exquisite patterns in the warp-printed silks.

Laces and Fancy Buttons—Many of the all-over laces with narrower insertions to match, are charmingly wrought with the ribbon embroidery. Chiffon bands decorated with black silk appliques are among the favorite trimmings, and silk embroidered galloons, especially in two-toned effects are extremely good style.

Buttons are the height of fashion

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and many of them are seen in wonderful jewel effects. Crystal buttons are to be seen on many of the elaborate costumes while those of stained wood are liked for the plainer frocks and crochet buttons are again in fashion.

—Woman's Home Companion.

Twenty Minute Soups That Cost Fifteen Cents.

One naturally turns, when thinking of quick soups, to some form of vegetable foods mixed with milk, slightly thickened with a mixture of butter and flour. All the green vegetables lend themselves easily to this combination. A little onion, a bay leaf (five cents' worth will last a year) ten cents' worth of celery seed, with salt and pepper give you the necessary flavorings. The roots, as turnips, parsnips, carrots, salsify, beets all require long cooking. To utilize them in the quick soups use the left overs. Carrots however, can be grated and cooked in water in fifteen minutes. A few leftover lima beans, kidney beans or other ordinary beans may be converted into delicious soups, requiring only twenty minutes in making from beginning to end. If housewives would learn to save every tablespoonful of vegetables left over from the meal they could make combination soups for the next day's luncheon. These soups are nutritious and cost but little. In separating the roots of celery it is wise to put the tops and roots and the outside stalks aside for cream of celery soup; the water in which the celery is boiled for stewed celery is an exceedingly nice addition to an oyster soup.

Cream of Tomato Soup—Add a pint of water to a pint of stewed tomatoes, a slice of onion, a level teaspoonful of salt, a bit of pepper; bring to boiling point and add one rounding tablespoonful of butter rubbed with two rounding tablespoonfuls of flour; stir until the soup again boils, strain through a fine sieve and serve with tiny squares of toasted bread.

Salsify Soup—Scrub and cut six roots of salsify in small slices; cover with one pint of water; cook gently for twenty minutes; add a pint of milk, a tablespoonful of butter and two tablespoonfuls of flour rubbed together; stir carefully until it reaches the boiling point, add a teaspoonful of salt, a bit of pepper and a teaspoonful of grated onion. Serve with oyster crackers.

Cream of Potato Soup—Pare four small potatoes, cover with boiling water, boil rapidly for five minutes, throw the water away and cover with

a pint and a half of boiling water. Add a slice of onion, a bay leaf, and a few celery tops chopped fine, the green leaves of the celery will answer for this purpose; cover and boil for fifteen minutes, or until the potatoes are soft. While these are boiling, put a pint of milk in the double boiler add a tablespoonful of butter and one of flour rubbed together; press the potatoes through a fine sieve, using the water in which they are boiled; add this mixture to the hot milk in the double boiler. Stir until thoroughly heated and serve.

Cream of Corn Soup—Score six ears of corn down the center; press out all the fleshy portions leaving the husk on the cob. Put a pint of milk over the fire in a double boiler; add one tablespoonful of butter and one of flour rubbed together; and stir until the milk is smooth and hot; then add the corn, a level teaspoonful of salt, a dash of pepper and cook ten minutes. This can be made just as delicious with a good brand of canned corn.

Quick Turkish Soup—Stir a teaspoonful of beef extract into a quart of boiling water; add a tablespoonful of grated onion, a saltspoonful of celery seed. When this reaches the boiling point, pour it slowly over the well beaten yolks of two eggs. Have ready four tablespoonfuls of boiled rice, add, and serve at once.

Tomato Bouillon—Use one can of tomatoes, add a pint of water, a slice of onion, a bay leaf, a little celery seed and boil rapidly ten minutes. Press through a colander as much of the flesh as possible. Add the beaten whites of two eggs, boil for five minutes and strain through a cheese cloth. Reheat the bouillon, add a cup of whipped cream and serve at once with strips of toasted bread. If one prefers, twelve ripe tomatoes may be used instead of the canned article.

The shipment of oranges east from California last season were 27,000 cars, containing ten and a half million boxes. A railroad company report declares that the growers received an average of above \$1.40 per box. The same company estimates the shipments for this year's crop at 37,000 carloads, according to the report from which these figures are quoted the charges for transportation, icing, etc., were \$325 per car. Reduced to crate unit, this would mean about 60 cents for hauling the fruit three thousand miles. Will some of the Florida fruit shippers tell how this charge compares with the charge for the one thousand mile haul from Florida?—Tampa Times.